

Rheingau Merlot

TASTING NOTES:

Prepare to be enchanted by our German Merlot from the mesmerizing Rheingau region—an unexpected gem that unveils the region's mastery in crafting red wines of sheer elegance and finesse. With each sip, this wine reveals a symphony of flavors, showcasing its balanced structure, vibrant acidity, and captivating complexity. Dive into the glass and behold its enchanting ruby hue, a prelude to the sensory journey that awaits. On the nose, be greeted by an enticing medley of ripe red fruits, with luscious cherries, succulent plums, and a hint of blackcurrant swirling amidst delicate hints of spice and oak. Each inhalation conjures images of sun-drenched vineyards and whispers of terroir, setting the stage for an unforgettable experience. On the palate, succumb to the allure of this Merlot's velvety texture and seductive flavors, as layers of ripe berries and subtle nuances of cocoa and vanilla unfold with grace and sophistication. With its harmonious balance of fruitiness and acidity, this wine dances on the palate, leaving a lingering finish that tantalizes the senses and beckons for another sip. Crafted with precision and passion, our German Merlot epitomizes the Rheingau's winemaking prowess, showcasing the region's ability to produce red wines of exceptional quality and character. Whether savored on its own as a moment of pure indulgence or paired with an array of culinary delights, from hearty stews to grilled meats and aged cheeses, this Merlot promises to elevate any occasion with its undeniable charm and versatility. Embrace the spirit of exploration and celebrate the artistry of German winemaking with our German Merlot from the Rheingau region—a wine that transcends boundaries and invites you to savor the beauty of each moment, one sip at a time.

SOILS:

The soils consist of a variety of forms. These include chalk, sand, gravel, several clays, loess, quartzite and slate.

VINTAGE: N/A

GRAPE VARIETAL: MERLOT

ABV: 12%

RESIDUAL SUGAR: 5.5 G/L

ACIDITY: 5.0 G/L TEMP: 64-68 F°





